

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 02/21/2023
Establishment Kirby Foods Eureka IGA #588 - Deli		License/Permit # 23 075		Time In 12:10 PM
Street Address 514 W. Center Street		No. of Repeat Risk Factor/Intervention Violations 1		Time Out 1:45 PM
City/State Eureka, IL		Permit Holder Kirby Foods Inc		Risk Category I
		Purpose of Inspection Routine Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status	COS	R																																																																																																																									
Supervision																																																																																																																																
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																									
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																									
Employee Health																																																																																																																																
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																									
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																											
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/O	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	Out	Adequate handwashing sinks properly supplied and accessible		X	22	In	Proper cold holding temperatures	Preventing Contamination by Hands								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			26	N/A	Pasteurized foods used; prohibited foods not offered			Food/Color Additives and Toxic Substances								27	N/A	Food additives: approved and properly used			28	In	Toxic substances properly identified, stored, and used			29	N/A	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures		
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Good Retail Practices			COS	R	Good Retail Practices	COS	R																																																																																																																																								
Safe Food and Water																																																																																																																																															
30	Pasteurized eggs used where required				43	In-use utensils: properly stored																																																																																																																																									
31	Water and ice from approved source				32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		Food Temperature Control								33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored and used		34	Plant food properly cooked for hot holding			46	Gloves used properly		35	Approved thawing methods used			Utensils, Equipment and Vending			36	Thermometers provided & accurate			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Food Identification								37	X Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips			Prevention of Food Contamination								38	Insects, rodents, and animals not present			49	Non-food contact surfaces clean			39	Contamination prevented during food preparation, storage and display			Physical Facilities			40	Personal cleanliness			50	Hot and cold water available; adequate pressure			41	Wiping cloths: properly used and stored			51	Plumbing installed; proper backflow devices			42	Washing fruits and vegetables			52	Sewage and waste water properly disposed			Employee Training								53	Toilet facilities: properly constructed, supplied, & cleaned			54	X Garbage & refuse properly disposed; facilities maintained			55	Physical facilities installed, maintained, and clean			56	Adequate ventilation and lighting; designated areas used			57	All food employees have food handler training			58	Allergen training as required		
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Food Establishment Inspection Report

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Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken/hot-holding unit	165	Cauliflower broccoli salad/RIC	38	Twice baked potato/RIC	36
Mashed potatoes/hot-holding	139	Seafood pasta/RIC	38	Chicken wings-cooling/RIC	70
White gravy/hot-holding unit	157	Chicken salad/RIC	37	Egg rolls/RIC	39
Brown gravy/hot-holding unit	159	Ham salad/RIC	36	Meatloaf/RIC	36
Macaroni & cheese/hot-holding	137	Cole slaw/RIC	38	Chicken tenders/RIC	35
Chicken tenders/hot-holding unit	168	Macaroni salad/RIC	38	Ham/RIC	39
Rotisserie chicken/hot-holding	153	Potato salad/RIC	37	Peeled hard boiled eggs/WIC	38
Chicken & vegetable soup/hot	165	Egg salad/RIC	38	Shredded chicken/WIC	37
		Picnic pasta salad/RIC	35	Ham/WIC	37

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPN certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed in bakery prep area paper towels not provided at the hand washing sink. Provide disposable paper towels at all hand washing sinks. Paper towels provided by food employee during inspection.
37	3-302.12 (C) Observed in bakery prep area multiple clear plastic containers of multi-colored dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed waste receptacle not found near the handwashing sink in the bakery prep area. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Scott Maricle

Caleb Graber
155cda-j953hg4-State Food Safety
Exp. 11/2026

HACCP Topic: TCS food date-marking and food temperature requirements, no bare hand contact with ready-to-eat food, employee health

Person-in-Charge (Signature)

Feb 21, 2023

Date

Inspector (Signature)

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Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)

Feb 21, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date: